

STARTERS

- Authentic Niçoise salad **23**
Mediterranean tuna tartare, avocado **22**
Free-range egg with lightly mustard mayonnaise **15**
Crisp fine tart with smoked salmon **21**
Baltic Black smoked beef carpaccio, carved from ribeye **24**
Homemade duck foie gras, seasonal chutney, brioche kouglof **29**
Tomato, Puglian burrata, basil-scented gazpacho **18**

MAINS

- Breton lobster ravioli, flambéed with XO Cognac **38**
Day-boat sole meunière, capers and lemon **69**
Supreme of chicken, French-style peas **30**
Paccheri with tomato, burrata heart and fresh basil **26**
Coquelet, morels slow-cooked in Vin Jaune **58**
Crispy sweetbreads, Caesar-style salad **29**
Label Rouge salmon fillet, Provençal ratatouille **32**

MAISON METZGER MEAT SELECTION

- Black Angus rib-eye (250 g) **58**
Hand-cut Charolais beef tartare, prepared to order **26**
Chateaubriand with peppercorn crust **52**
Wagyu beef cheeseburger, aged Cheddar, Shoestring fries **32**

SIDE DISHES

- Potato mousseline, Shoestring fries, Pilaf rice,
Green beans, Mustard-dressed lettuce **9**

CHEESES

- Cheese selection by La Ferme d'Alexandre **18**

DESSERTS

- Madagascan vanilla crème brûlée **12**
Strawberries, olive and basil **15**
Iced lemon duo **14**

**OUR HOT DESSERTS REQUIRE A LONGER PREPARATION TIME;
WE KINDLY ASK THAT YOU ORDER THEM AT THE BEGINNING OF YOUR MEAL.**

- Thin apple tart, cinnamon ice cream (to share) **26**
Clafoutis, vanilla ice cream (to share) **22**
70% Guanaja chocolate fondant **12**
Crêpes flambées with Grand Marnier **12**

In accordance with the ministerial decree of 24 August 2011, breathalysers are available for your use. If you have any intolerances or allergies to certain products, please let us know when placing your order. Records of allergens and the origins of the meat used in our dishes are available on request. Net prices in euros, including taxes and service. Please note that we do not accept cheques. Conformément à l'arrêté ministériel du 24 août 2011, des éthylotests sont à votre disposition. Si vous présentez une intolérance ou allergie à certains produits, nous vous remercions de nous en faire part à la prise de command coulante. Les registres des allergènes et des origines des viandes présents dans nos plats, sont disponibles sur demande. Prix nets en euros, taxes et service compris. Veuillez noter que la maison n'accepte pas les chèques.

THE WEEKLY MENU

Served within 45 minutes – lunch only

Starter / Main course / Dessert **46**
Starter / Main or Main / Dessert **38**
Dish of the day **28**

MONDAY

Basque-style chicken, pilaf rice

TUESDAY

Hand-cut sausage, potato mousseline

WEDNESDAY

Veal rump, French-style peas

THURSDAY

Stuffed tomatoes, pilaf rice

FRIDAY

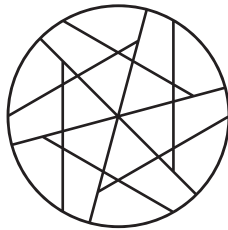
Grilled sea bass fillet, seasonal summer vegetables

STARTERS

Chilled tomato soup
Celeriac rémoulade

DESSERTS

Strawberries and Chantilly cream
Crème brûlée



NOLINSKI

PARIS

THE RESTAURANT